CLAIMS

1. A process for obtaining an oil composition, the process including the steps of:

   (a) blending a vegetable oil with an unsaturated oil having an oleic content of more than 20% and linoleic and linolenic contents of more than 30% in a predetermined ratio to form a mixture;

   (b) heating the mixture at a temperature of between 50°C to 75°C until all crystals are melted;

   (c) cooling the liquid obtained from step (b) to obtain a mixture of oil and crystals wherein the crystals are of a suitable size and shape which permits efficient separation of the oil and the crystals; and

   (d) separating the mixture of oil and crystals to obtain the oil composition.

2. The process as claimed in claim 1, wherein the mixture of oil and crystals is separated using a low or high pressure filter press.

3. The process as claimed in claim 1, wherein the ratio of the vegetable oil and the unsaturated oil is from 9:1 to 1:9 of vegetable oil:unsaturated oil, preferably from 9:1 to 5:5.

4. The process as claimed in claim 1, wherein the oil composition contains saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids.

5. The process as claimed in claim 4, wherein the ratio of saturated fatty acids:monounsaturated fatty acids:polyunsaturated fatty acids is 1:1:1.

6. The process as claimed in claim 1, wherein the crystallisation is conducted between 4 to 24 hours.

7. The process as claimed in claim 1, wherein the vegetable oil is palm oil, olein or stearin.

8. The process as claimed in claim 1, wherein the unsaturated oil is soybean oil, sunflower oil, corn oil, canola oil or rapeseed oil.

9. The process as claimed in claim 1, wherein the oil composition is utilised as salad oils or cooking oils.

10. The process as claimed in claim 1, wherein the oil composition obtained is utilised in milk fat formula.

11. The process as claimed in claim 1, wherein the stearins obtained are utilised in margarine and shortenings.

12. An oil composition obtained from a process for obtaining oil composition which includes the steps of:

(a) blending a vegetable oil with an unsaturated oil having an oleic content of more than 20% and linoleic and linolenic contents of more than 30% in a predetermined ratio to form a mixture;

(b) heating the mixture at a temperature of between 50°C to 75°C until all crystals are melted;

(c) cooling the liquid obtained from step (b) to obtain a mixture of oil and crystals wherein the crystals are of a suitable size and shape which permits efficient separation of the oil and the crystals; and

(d) separating the mixture of oil and crystals to obtain the oil composition.

13. The oil composition as claimed in claim 12, wherein the mixture of oil and crystals is separated using a low or high pressure filter press.

14. The oil composition as claimed in claim 12, wherein the ratio of the vegetable oil and the unsaturated oil is from 9:1 to 1:9 of vegetable oil:unsaturated oil, preferably from 9:1 to 5:5.

15. The oil composition as claimed in claim 12, wherein the oil composition contains saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids.

16. The oil composition as claimed in claim 15, wherein the ratio of saturated fatty acids:monounsaturated fatty acids:polyunsaturated fatty acids is 1:1:1.

17. The oil composition as claimed in claim 12, wherein the crystallisation is conducted between 4 to 24 hours.

18. The oil composition as claimed in claim 12, wherein the vegetable oil is palm oil, olein or stearin.

19. The oil composition as claimed in claim 12, wherein the unsaturated oil is soybean oil, sunflower oil, corn oil, canola oil or rapeseed oil.

20. The oil composition as claimed in claim 12, wherein the oil composition is utilised as salad oils or cooking oils.

21. The oil composition as claimed in claim 12, wherein the oil composition obtained is utilised in milk fat formula.

22. The oil composition as claimed in claim 12, wherein the stearins obtained are utilised in margarine and shortenings.